

(last updated, 05-06-07)

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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A565 - TURKEY, TACO FILLING, FULLY COOKED, FROZEN, 30 LB

CATEGORY	Meat/Meat Alternates
PRODUCT DESCRIPTION	Frozen, fully-cooked turkey taco filling made from ground turkey (ready-to-cook nonbasted young turkeys or turkey products, and turkey skin) and spices/seasonings to provide a mild taco flavoring.
PACK/YIELD	 10/3 lb pkg OR 6/5 lb pkg per case. One 30 lb case of turkey taco filling provides about 246.1 2.95-oz servings. CN Crediting: 1.95 oz (by weight) turkey taco filling provides 1 oz-equivalent
STORAGE	 Store frozen turkey products in original shipping container off the floor at 0 °F or below. Use First-In-First-Out (FIFO) storage practices to ensure use of older product
PREPARATION/ COOKING INSTRUCTIONS	 first. TO THAW: Thaw in refrigerator only the amount needed for one day's use and use within 2 days. TO COOK: Turkey taco filling should be reheated to an internal temperature of 165 °F for 15 seconds. If turkey taco filling is held on a steamtable, it
USES AND TIPS	 should be maintained at 135 °F. Turkey taco filling can be used as a filling in flour or corn tortillas for tacos, burritos, quesadillas, or enchiladas, as a topping for taco salad, in Mexican lasagna, rice and cheese casserole, nachos, or on the salad bar.



Nutrition Information

Turkey taco filling, cooked Waiting on manufacturer data

		1.95 oz
I		(55 g)
Calories		98
I	Protein	8.84 g
1	Carbohydrate	1.57 g
I	Dietary Fiber	N/A
I	Sugars	N/A
I	Total Fat	5.88 g
I	Saturated Fat	1.46 g
	Trans Fat	N/A
I	Cholesterol	35 mg
I	Iron	0.98 mg
I	Calcium	20 mg
I	Sodium	335 mg
I	Magnesium	N/A
I	Potassium	N/A
	Vitamin A	N/A
I	Vitamin A	N/A
	Vitamin C	0.4 mg
I	Vitamin E	N/A



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FOOD SAFETY INFORMATION	 Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. Reheat turkey products to 165 °F for 15 seconds. Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry. Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at:
	http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.